CLAIMS

(46)

1. A method for the manufacture of chocolate, which method comprises

a) the preparation of a cooled but still liquid chocolate mass which comprises i) a fat selected from cocoa butter and cocoa butter equivalents (CBE), and at least one component selected from a) sugar, b) cocoa mass and c) cocoa powder,

b) mixing the liquid chocolate mass with a seed material, and

c) allowing the mixture to cool to a first temperature below the melting temperature of chocolate, producing solid chocolate,

the seed material used in step b) being cooled mixture, **characterized** in that when preparing the liquid chocolate mass, it is heated to above the critical temperature, and subsequently cooled to a second temperature between the first temperature and the critical temperature, the thus cooled chocolate mass is mixed with the seed material, the seed material used being cooled mixture at a temperature above 30°C, but which liquid substance has not exceeded the critical temperature and which substantially does not contain any crystalline material in the β' phase, and in that to produce solid chocolate, the mixture is subsequently cooled to the first temperature.

2. A method according to claim 1, **characterized** in that the quantity of liquid substance being added is 10 - 20% by volume of the fat content of the final mixture.

3. A method according to claim 1 or 2, **characterized** in that prior to being mixed with the seed material, the liquid chocolate mass is cooled to a second temperature of at least 4°C below the critical temperature.

4. A method according to one of the preceding claims, **characterized** in that cooling to the first

temperature after the addition of the seed material, takes place at a rate of 0.2 - 3°C/min.

5. A method according to one of the preceding claims, **characterized** in that the method is carried out as a continuous process.

6. A method according to claim 5, **characterized** in that the mixture is divided into a first relatively small stream and a second relatively large stream, wherein the first stream is cooled more slowly than the second stream, and subsequently used as seed material, whereas the second stream is cooled yielding solid chocolate.